

The MONASTERY



Seasonal menu: late summer – Sunday

Dinner on evening of arrival

Moroccan lamb and chickpea pie with The Monastery garden salad

Fresh fruit

Seasonal menu: late summer – Monday

Breakfast – in the kitchen or your room

Muesli and yoghurt, fresh bread and a selection of fruits, juices and preserves

Morning tea

Selection of fresh and dried fruit, roasted nuts and seeds

Lunch

Crudités with black olive tapenade and salsa verde

Spanish potato tortilla with chorizo and smoked paprika

Afternoon tea

Fig and fennel scones with Waikato goat cheese

Dinner

Potato, leek and parsnip soup

Quinoa and roast vegetable salad with Raglan oyster mushrooms

Dessert

Roast stone fruit with lavender shortbread and crème anglaise

On the menu



The MONASTERY



Seasonal menu: late summer – Tuesday

Breakfast – in the kitchen or your room

Muesli and yoghurt, fresh bread and a selection of fruits, juices and preserves

Morning tea

Selection of fresh and dried fruit, roasted nuts and seeds

Lunch

Minestrone

Red rice salad with chickpeas and mint

Afternoon tea

Selection of sweet and savory treats

Dinner

Pumpkin and pine nut tortellini with lemon butter

Pan-fried catch of the day with wilted greens

Dessert

Vanilla panna cotta with summer fruit soup

On the menu



The MONASTERY



Seasonal menu: late summer – Wednesday

Breakfast – in the kitchen or your room

Muesli and yoghurt, fresh bread and a selection of fruits, juices and preserves

Morning tea

Selection of fresh and dried fruit, roasted nuts and seeds

Lunch

Miso soup with tofu and rice dumplings

Selection of nori rolls with pickled vegetables

Afternoon tea

Selection of sweet and savory treats

Dinner

Pumpkin and cashew cream soup

Poached organic chicken with savoy cabbage puree and braised cavallo nero

Dessert

Danish rice pudding with plum compote

On the menu



The MONASTERY



Seasonal menu: late summer – Thursday *Breakfast – in the kitchen or your room*

Muesli and yoghurt, fresh bread and a selection of fruits, juices and preserves

Morning tea

Selection of fresh and dried fruit, roasted nuts and seeds

Lunch

Ricotta and chestnut pasta parcels in clear broth

The Monastery garden salad

Afternoon tea

Selection of sweet and savory treats

Dinner

Celeriac cream soup with chive oil

Slow roasted organic lamb shoulder with harissa and seasonal vegetables

Dessert

Feijoa and apple crumble with vanilla icecream

Seasonal menu: late summer – Friday *Breakfast – in the kitchen or your room prior to* *departure*

Muesli and yoghurt, fresh bread and a selection of fruits, juices and preserves

On the menu

